



**Technical Report No. 68.402.20.1252.01**  
**Rev. 00**  
**Dated 2020-12-16**

Client: BIC TRADING

Address: Gi-206, Lotte Castle, 347, Jong-ro, Jongno-gu, Seoul, Republic of Korea

Attn.: Mr. Lee, Sang-won

Sample Description: Bio Ceramic Cookware

Model No.: CHEF MEDAL

Sample Received Date: 2020-12-02

Test Period: From 2020-12-02 to 2020-12-15

Location of Testing: TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch

Purpose of examination: As specified by client, to test as regulated by the German Food & Feed Acts LFGB (§ 30 & 31) and Regulation (EC) No.1935/2004

Test Result: Refer to following page(s)

Remark: The result relates only to the items tested.

TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch  
TÜV SÜD Group

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**SUMMARY OF TEST RESULTS**

No.	Test Requested	Conclusion	Remarks
1.	For material: Plastics or coating – Overall Migration test for compliance with regulation (EU) No. 10/2011, (EU) No. 2016/1416, (EU) No. 2017/752 and (EU) No. 2018/79	<b>PASS</b>	
2.	For material: Plastics or coating – Specific Migration of Primary Aromatic Amine for compliance with regulation (EU) 10/2011.	<b>PASS</b>	
3.	For material: Polycarbonates (PC)/Non-stick coating – Specific Migration of Bisphenol A for compliance with regulation (EU) No. 10/2011 and it's amendment (EU) No. 2018/213	<b>PASS</b>	
4.	For material: Non-stick coating – Specific Migration of Phenolic substances	<b>PASS</b>	
5.	For material: Non-stick coating – Specific Migration of Formaldehyde	<b>PASS</b>	
6.	For material: Non-stick coating – Specific Migration of PFOA and PFOS	<b>PASS</b>	
7.	For material: Metal and Metal alloy – Specific Migration of 21 Heavy Metals according to European Directorate for the Quality of Medicines & Healthcare Technical guide Resolution CM/Res(2013)9	<b>PASS</b>	
8.	For material: Glass and ceramics – Leachable Lead and Cadmium content test for compliance with DIN 51032, 84/500/EEC and 2005/31/EC.	<b>PASS</b>	
9.	For material: Glass and ceramics – Leachable Cobalt content	<b>PASS</b>	
10.	Sensory test – With reference to DIN 10955	<b>PASS</b>	

1. TESTED SUBJECT DESCRIPTION

Sample Number	Item Name	Tested Material Description	Photo
001	Pan	Red ceramic coating with metal	



## 2. TEST RESULT

### 2.1. OVERALL MIGRATION TEST

Test method: As specified in Regulation (EU) No. 10/2011; with reference to EN 1186:part 1, part 2, part 3, part 8, part 9 & part 14 :2002.

Simulant Used	Test Condition	Result [mg/dm <sup>2</sup> ]	Maximum Permissible Limit [mg/dm <sup>2</sup> ]
		Sample 001	
3% Acetic Acid	100 °C for 2 hours	< 3.0	10
10% Ethanol	100 °C for 2 hours	< 3.0	10
95% Ethanol	60 °C for 6 hours	< 3.0	10
Isooctane	60 °C for 4 hours	< 3.0	10

Note:

- “°C” denotes degree Celsius
- “mg/dm<sup>2</sup>” denotes milligram per square decimeter
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011.

### 2.2. SPECIFIC MIGRATION OF PRIMARY AROMATIC AMINE TEST

Test method: As specified in Regulation (EU) No. 10/2011, the sample(s) were migrated with food stimulant, followed by Ultraviolet–visible Spectrophotometer (UV-Vis) analysis. [Detection limit: 0.01 mg/kg]

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 001	
Migration of Primary Aromatic Amine	< 0.01	Not Detected (< 0.01 mg/kg)

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011.

**2.3. SPECIFIC MIGRATION OF BISPHENOL A TEST**

Test method: As specified in Regulation (EU) No. 10/2011, the sample(s) were migrated with food simulant, followed by Liquid Chromatography with Tandem Mass Spectrometry Detection (LC-MS/MS) analysis.

Testing condition and simulant: 95% ethanol at 60 °C for 6 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 001	
Migration of Bisphenol A	< 0.02	0.05

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011 and it's amendment (EU) No. 2018/213.

**2.4. SPECIFIC MIGRATION OF PHENOLIC SUBSTANCES TEST**

Test method: With reference to DIN 53704:1988, the sample(s) were migrated with food stimulant, followed by Ultraviolet-visible Spectrophotometer (UV-Vis) analysis.

Testing condition and simulant: 3% acetic acid at 95 °C for 1 hour(s).

Test Item	Result [mg/dm <sup>2</sup> ]	Maximum Permissible Limit [mg/dm <sup>2</sup> ]
	Sample 001	
Migration of Phenolic Substances	< 0.05	0.05

Note:

- “mg/dm<sup>2</sup>” denotes milligram per square decimeter
- “<” denotes less than
- The specification was quoted from the Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part LI “Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils”

## 2.5. SPECIFIC MIGRATION OF FORMALDEHYDE TEST

Test method: The sample(s) were migrated with food stimulant, followed by Ultraviolet-visible Spectrophotometer (UV-Vis) analysis.

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 001	
Migration of Formaldehyde	< 1	15

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from the Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part LI “Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils”

## 2.6. SPECIFIC MIGRATION OF PFOA AND PFOS TEST

Test method: The samples were tested migrated with food simulant, followed by Liquid Chromatography with Tandem Mass Spectrometry Detection (LC-MS/MS) analysis.

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/dm <sup>2</sup> ]	Maximum Permissible Limit [mg/dm <sup>2</sup> ]
	Sample 001	
Migration of PFOA and PFOS	< 0.002	0.005

Note:

- “°C” denotes degree Celsius
- “mg/dm<sup>2</sup>” denotes milligram per square decimeter
- “<” denotes less than
- The specification was quoted from the Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part LI “Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils”

## 2.7. SPECIFIC MIGRATION OF HEAVY METAL CONTENT TEST

Test method: The sample(s) were extracted with food simulant, followed by analysis using Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) and Inductively Coupled Plasma Mass Spectrometry (ICP-MS).

Testing condition and simulant: 0.5% citric acid at 100 °C for 2 hour(s).

No.	Test Item		Result [mg/kg]		Maximum Permissible Limit [mg/kg]	
			Sample 001		1 <sup>st</sup> +2 <sup>nd</sup> migration	3 <sup>rd</sup> migration
			1 <sup>st</sup> +2 <sup>nd</sup> migration	3 <sup>rd</sup> migration		
1.	Barium	(Ba)	<0.2	<0.1	8.4	1.2
2.	Copper	(Cu)	<0.2	<0.1	28	4
3.	Iron	(Fe)	<0.2	<0.1	280	40
4.	Tin	(Sn)	<1.0	<0.5	700	100
5.	Chromium	(Cr)	<0.1	<0.05	1.75	0.250
6.	Manganese	(Mn)	<0.2	<0.1	12.6	1.8
7.	Zinc	(Zn)	< 0.2	< 0.1	35	5
8.	Aluminum	(Al)	<0.2	<0.1	35	5
9.	Lithium	(Li)	<0.01	<0.005	0.336	0.048
10.	Beryllium	(Be)	< 0.004	<0.002	0.07	0.01
11.	Vanadium	(V)	< 0.004	< 0.002	0.07	0.01
12.	Nickel	(Ni)	<0.1	<0.05	0.98	0.14
13.	Cobalt	(Co)	<0.004	<0.002	0.14	0.02
14.	Arsenic	(As)	<0.0008	<0.0004	0.014	0.002
15.	Molybdenum	(Mo)	<0.004	<0.002	0.84	0.12
16.	Silver	(Ag)	<0.004	<0.002	0.56	0.08
17.	Cadmium	(Cd)	<0.0008	<0.0004	0.035	0.005
18.	Antimony	(Sb)	<0.01	<0.005	0.28	0.04
19.	Mercury	(Hg)	< 0.001	< 0.0005	0.021	0.003
20.	Thallium	(Tl)	< 0.0002	< 0.0001	0.0007	0.0001
21.	Lead	(Pb)	< 0.02	< 0.01	0.07	0.010

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than

**2.8. LEACHABLE LEAD AND CADMIUM CONTENT TEST**

Test method: With reference to BS EN 1388: Part 1: 1996 and BS EN 1388: Part 2: 1996, the sample(s) were migrated with food simulant, followed by analysis using Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES).

Testing condition and simulant: 4% acetic acid at 22 °C for 24 hour(s).

Test Item	Unit	Result	Maximum Permissible Limit
		Sample 001	
Leachable Lead (Pb)	mg/L	< 0.10	4.0
Leachable Cadmium (Cd)	mg/L	< 0.05	0.3

Note:

- “mg/L” denotes milligram per Litre
- “<” denotes less than
- The specification was quoted from directive 84/500/EEC for article as hollowware (category 2).

**2.9. LEACHABLE COBALT CONTENT TEST**

Test method: With reference to BS EN 1388: Part 1: 1996 and BS EN 1388: Part 2: 1996, the sample(s) were migrated with food simulant, followed by analysis using Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES).

Testing condition and simulant: 4% acetic acid at 22 °C for 24 hour(s).

Test Item	Unit	Result	Maximum Permissible Limit
		Sample 001	
Leachable Cobalt (Co)	mg/L	<0.05	0.1

Note:

- “mg/L” denotes milligram per Litre
- “<” denotes less than
- The specification was quoted from Germany Bavarian State Ministry of Justice and Consumer Protection.



## 2.10. SENSORY TEST

Test method: With reference to DIN 10955: 2004. The submitted sample was treated with food stimulant. After this treatment, treated water was examined by panels with regard to any divergence in smell and taste.

Testing condition and simulant: Distilled water at 100 °C for 2 hour(s).

Test Item	Grading Result	Recommended Level
	Sample 001	
Transfer of Smell	0.5	< 2.5
Transfer of Taste	0	< 2.5

Note:

- “<” denotes less than
- Explanation for grading are listed as below:  
Grading 0: No perceptible taste/smell deviation  
Grading 1: Just perceptible taste/smell deviation  
Grading 2: Weak taste/smell deviation  
Grading 3: Clear taste/smell deviation  
Grading 4: Strong taste/smell deviation

-----End of Report-----